

Creamy Salmon and Shrimp Pasta

Indulge in a rich and creamy pasta dish featuring succulent salmon and shrimp, coated in a delectable cheese and butter sauce.



Main Dish

30 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 100g pasta
- 100g salmon fillet
- 100g shrimp
- 2 tablespoons butter
- 1/2 cup grated cheese (such as Parmesan or Cheddar)

Steps

- 1 Cook the pasta according to package instructions until al dente.
- 2 In a large skillet, melt the butter over medium heat.
- 3 Add the salmon and shrimp to the skillet and cook until they are cooked through and slightly browned.
- 4 Remove the cooked seafood from the skillet and set aside.
- 5 In the same skillet, add the cooked pasta and grated cheese.
- 6 Stir well until the cheese has melted and coated the pasta.
- 7 Add the cooked salmon and shrimp back to the skillet and stir gently to combine.
- 8 Serve hot and enjoy!